

## **AMENDMENTS TO THE CLAIMS**

- 1. (Currently Amended)** A process for producing wheat dough which comprises ~~adding soybean protein as~~ preparing a plastic mixture by mixing soybean protein with a sugar in the form of liquid ~~having been preliminarily prepared~~ and adding the resulting plastic mixture to wheat flour.
- 2. (Currently Amended)** The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein ~~as soybean protein constituent~~ in the plastic mixture ~~of the soybean protein and the sugar in the form of liquid~~ is 12 to 38% by weight in terms of anhydrous solid matter.
- 3. (Previously Presented)** The process for producing wheat dough according to claim 1, wherein a water activity value of the sugar in the form of liquid to be used for the plastic mixture is 0.95 or less.
- 4. (Currently Amended)** The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein in the wheat dough ~~as soybean protein constituent~~ is 1 to 13% by weight in terms of anhydrous solid matter.
- 5. (Previously Presented)** A process for producing a wheat product which comprises heating the wheat dough according to claim 1.